



**Marked-up version of the claims**

48- A boiled sugar composition comprising:

- a) at least one soluble compound with a solubility in water of less than 60 g per 100 g of solution at 20°C selected from the group consisting of trehalose, lactose, mannose, maltose, erythritol, mannitol, glucopyranosido-1,6-mannitol and lactitol and
- b) at least one anti-crystallising agent comprising a fraction of at least one compound selected from the group consisting of pyrodextrins with a molecular weight in the range of 1000 to 8000 daltons

whereby the boiled sugar composition presents a microcrystallized surface layer.

49. A boiled sugar composition according to claim 48, having a glass transition temperature above ambient temperature.

50. A boiled sugar composition according to claim 48, having a glass transition temperature of greater than 30°C for its effective water content.

51. (New) The boiled sugar composition according to claim 48, wherein the anti-crystallizing agent is hydrogenated or oxidized.

52. (New) The boiled sugar composition according to claim 48, wherein the ratio by weight of anti-crystallizing agent to the soluble compound is in the range of 10/90 to 90/10.

53. (New) The boiled sugar composition according to claim 48, wherein the ratio by weight of anti-crystallizing agent to the soluble compound is in the range of 20/80 to 80/20.

54. (amended) [The] A Boiled sugar composition [according to claim 48] comprising by weight on a dry basis 25% to 35% of mannitol and by weight on a dry basis 65% to 75% of a faction of hydrogenated dextrins, whereby the boiled sugar composition presents a microcrystallized surface layer.

55. (amended) The boiled sugar composition according to claim [48] 54, comprising by weight on a dry basis 65% to 75% of mannitol and by weight on a dry basis 25% to 35% of a fraction of hydrogenated dextrins.

56. A boiled sugar composition according to claim 48, wherein the pyrodextrins present a molecular weight in the range of 4000 to 5000 daltons.--